



2009 State Farmers Market Peach Dessert Contest

Adult Category

1st Place Winner

“Fresh Peaches ‘n Cream Pie”

By: Judy Easterly, Raleigh, NC

9” Pastry Crust:

1 cup sifted enriched flour

½ teaspoon salt

1/3 cup Crisco shortening, chilled

2-3 tablespoons cold water

Cut shortening into the flour and salt with a pastry blender until the pieces are the size of small peas. Sprinkle water over pastry, one tablespoon at a time and mix with pastry blender until all flour is absorbed. On a lightly floured surface, use a floured rolling pin to flatten dough into a smooth circle to fit a nine inch pie pan. Trim edges and press edge onto rim of pie pan. Prick sides and bottom with a fork. Bake in 450° pre-heated oven until lightly browned. Cool to room temperature.

Glaze:

1 ½ cups granulated sugar

¼ cup cornstarch

1 ½ cups water

3 oz. pkg. peach Jell-0 (add later)

Mix together and bring to a boil over medium heat. Boil one minute then remove from heat and stir in Jell-0 until dissolved. Cool to room temperature. NOTE: This is enough glaze for two 9-inch pies.

Pie Filling:

4 cups fresh, ripe North Carolina peaches, peeled and sliced.

Topping/Garnish:

½ pint heavy whipping cream

Whip cream in a chilled glass or stainless steel bowl until soft peaks form. Beat in 3 tablespoons confectioner’s sugar, ½ teaspoon of vanilla extract and 1/8 teaspoon cinnamon. Beat again until soft peaks form.

Assemble Pie:

In pie shell, pour 3 tablespoon of glaze, turning pie to coat sides and bottom. Arrange peaches in glazed pie shell. Spoon ½ to ¾ cup glaze over peaches, coating all exposed surfaces. Refrigerate pie 4 hours or overnight. Serve with dollop of cream.

2nd Place Winner

“Creamy Peach Walnut Tart”

By: Alice McFadden, Wake Forest, NC

Crust:

1 ¼ cup of all-purpose flour

1 stick butter softened (not margarine)

2 tablespoons sour cream

Combine all above ingredients in a food processor until ball forms then press dough into a ten inch tart pan with removable bottom and place in oven at 350° until golden brown around 20 minutes.

First layer:

2 pkgs. of dream whip

8 oz. of cream cheese softened

1 cup of powder sugar

Prepare dream whip according to directions on package then beat cream cheese and powder sugar into dream whip mixture and spread on bottom of cooled tart and place in refrigerator until ready for second layer.

Second Layer:

3 cups of fresh diced peaches

¼ cup of sifted flour

1 cup of sugar

1 tablespoon lemon juice

1/8 teaspoon salt

Combine above ingredients in a double boiler and cook until thick. Completely cool and spread on top of cream cheese mixture.

Third Layer:

Spread with cool whip and top with a cup of walnuts and drizzle with caramel and garnish with a fresh peach. Refrigerate overnight to set. Enjoy!

3rd Place Winner

“Peach Cobbler”

By: Adena Syfrett

Filling:

4 cups peaches, peeled, pitted, cut into ½ inch wedges

1/3 to 2/3 cups sugar

1 tablespoon cornstarch

¼ cup water

In a saucepan combine sugar and cornstarch. Add water. Stir in peaches. Cook and stir until thickened and bubbly.

Topping:

2 eggs

2 cups self rising flour

2 cups sugar

2 sticks melted butter

Combine flour and sugar. Add eggs and stir until crumbly.

Directions: Pour peach mixture into 2 quart baking dish. Cover with topping and pour butter on top. Bake at 350° for one hour.

Children's Category

1st Place Winner

“Chloe's Yummy Sugar Cookie Peach Pie”

By: Chloe McFadden, Wake Forest, NC

Ingredients:

2 ½ cups fresh sliced peaches

dash of salt

¾ cups of sugar

½ stick of butter (not margarine)

1 ½ tablespoons all-purpose flour

½ roll of refrigerator sugar cookie dough

Place sliced peaches in a nine inch shallow pie pan. Mix sugar, flour, salt together and sprinkle evenly on top of peaches. Dot with butter.

With a rolling pin roll sugar cookie dough on a floured surface and place sugar cookie dough on top to form a sealed crust over the peaches.

Bake at 350° for 45 minutes or until top is golden brown. Great topped with vanilla ice cream!